



## CRAPPIE FRANCAISE

8-12 crappie, filleted  
2 c. flour  
4 eggs

1 Tbsp. chopped parsley  
1 Tbsp. chopped oregano  
½ tsp. black pepper  
2 c. fresh mushrooms, sliced

1-2 lemons  
1 stick butter  
1 tsp. garlic salt  
1 c. white wine

**Now We're  
Cookin'!**  
with  
Martha Daniels

Mix herbs & spices with flour, and roll fillets with herbed flour in a plastic bag until coated.

Dip coated fillets in beaten eggs. Lightly fry fish in 3-5 Tbsp. hot oil in large pan or skillet. Turn once.

Reduce heat & add butter, wine, mushrooms, and juice of ½ lemon. Cover & simmer 10-15 minutes until mushrooms are soft.

Garnish with lemon slices. Serves 3-4.